

Department of Health & Welfare Bureau of Facility Standards Residential Care and Assisted Living Checklist	Version Date: 5/06 Page 1 of 2 Checklist #17	
Functional Area: Food and Nutritional Care Services	Yes = In Compliance No = Further Action	
Objective: Ensure facilities adhere to established guidelines pertaining to food safety and sanitation, menu and diet planning, food supply, food preparation and service, in order to provide each resident with the food and nutrition they need.		
Specific Criteria	Yes	No
Policy and Procedure: IDAPA 16.03.22.158		
1. Has the facility developed policies and procedures that address how you will provide the right nutritional care for each resident? {IDAPA 16.03.22.158}		
2. Has the facility included what procedures you will follow if the resident refuses food or refuses to follow the prescribed therapeutic diet? {IDAPA 16.03.22.158}		
Requirements: IDAPA 16.03.22.450		
1. Does the facility follow the requirements of the Idaho Food Code (IDAPA 16.02.19) "Food Safety and Sanitation Standards for Food Establishments"? {IDAPA 16.03.22.450}		
Requirements: IDAPA 16.03.22.451		
1. Are menus and diets planned, approved, signed and dated by a Registered Dietitian? a. Is the menu adjusted for age, sex and activity of the residents? b. Do the menus provide enough variety and amount of food for each meal? c. Do the food selections on the menus take into consideration the community, season, and resident preferences? d. Are the menus planned in advance and are they available to the residents? e. Are substitutions to the menu written on the menu? {IDAPA 16.03.22.451.01}		
2. Does the facility provide snacks between meals and at bedtime? {IDAPA 16.03.22.451.02}		
3. Are the therapeutic diets planned and approved by a Registered Dietitian? a. Do therapeutic diets meet nutritional standards? b. Are the therapeutic diets as close to a regular diet as possible? c. Is there an order for the therapeutic diet in the record from the resident's doctor or authorized provider? {IDAPA 16.03.22.451.03}		
4. If the facility is 16 beds or less, are the menus planned in writing for at least 1 week? {IDAPA 16.03.22.451.04}		
5. If the facility is 17 beds or more: a. Do your menus consist of a cycle of 2 seasons? b. Are they 4-5 weeks in length? c. Do they follow standardized recipes? d. Do you have an approved diet manual in your kitchen? {IDAPA 16.03.22.451.05}		

